

BEER MATTERS



Issue 495 April 2019

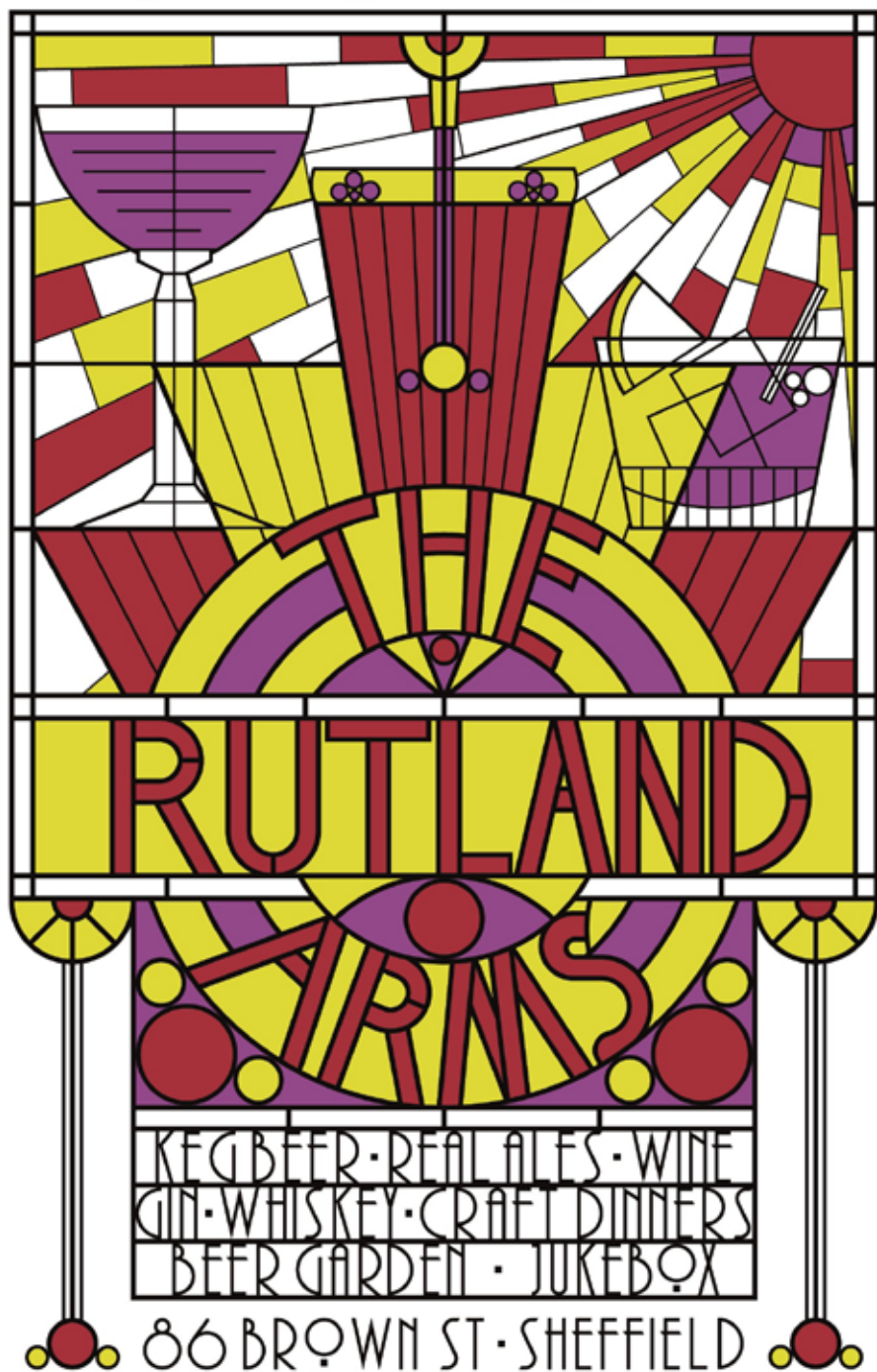
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The free magazine of CAMRA Sheffield & District

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Letter from the editor

All good things must come to an end and the last couple of years editing this magazine have certainly been a good thing. When I attended the branch AGM in 2017 – my first ever CAMRA meeting – I definitely wasn't expecting to leave having taken over a magazine with such a long history and tradition. I had often picked up a copy while out and about around Sheffield but had never imagined myself as editor of it, or anything to be honest.

I'm really proud of *Beer Matters* and I think the fact we can put out an issue every month with new content just goes to show how innovative and exciting the Sheffield beer scene really is. I just wanted to take this opportunity to thank everyone who helps make the magazine as good as it is, especially our regular contributors with their fascinating articles and photos, and our designer Robin. As mentioned in last

month's edition, we're currently up for the national CAMRA Magazine of the Year awards so we're all keeping our fingers crossed!

These two years have made me realise how much I enjoy writing, especially about beer, and so it's time for me to go and explore more beer scenes starting in Eastern Europe. It's very sad to be leaving Sheffield but I'm hoping to keep reporting back with regular updates of our adventures so keep an eye out.

I'm sure that whoever takes on *Beer Matters* will do a fantastic job and I hope they enjoy editing it as much as I have. The 500th edition is coming up this year – what an amazing achievement. Here's to another 500!

Cheers and see you at the beer festival,

Dom



CAMRA Members' Weekend & AGM 2021

We are delighted to announce that Sheffield has beaten off competition from a number of real ale cities to be chosen as the location of CAMRA's national Members' Weekend and AGM for 2021. As if that wasn't enough of an honour, 2021 is a very significant year as it also marks the 50th anniversary of CAMRA's creation.

Having been chosen we now need to begin making preparations and putting together an organising committee. As it is a national event, we will also have help from volunteers from other branches but the main things we will need to put together include a members' bar and catering; trips to local breweries and pubs; a handbook including a programme and local tourist information; and rooms and equipment for meetings and workshops. There will be planning meetings arranged in due course, so anybody interested in helping out should keep an eye on our branch diary.

Sheffield City Hall has been booked for the Members' Weekend and we will be having a look around the venue on Tuesday 21 May at 2pm. All interested in taking part are welcome to attend.



Koelschip spotted in Sheffield!

A recent addition to the Sheffield brewing scene, the brewery of Saint Mars of the Desert (SMOD) is perhaps unique as we believe it is the only Yorkshire brewery to possess a coolship (pictured above). Based at 90 Stevenson Road, Attercliffe, SMOD commenced brewing in late 2018. The equipment was mostly supplied by Sheffield-based Moeschle (UK) Ltd.

Coolships (*koelschips* in Flemish) are vessels which are relatively shallow and have a large surface area: imagine a large, shallow bath. They allow the wort to cool quickly and enable spontaneous fermentation with lactobacilli, which provide sourness. It also becomes the home for *Brettanomyces* and other wild yeasts, which together add earthy notes. After a few hours, possibly overnight, the wort is moved to a fermentation vessel and, over time, brewer's yeast (*Saccharomyces cerevisiae*) finishes the fermentation. The initial process can only happen during the cooler months of the year as this reduces unwanted moulds.

In Belgium, this method is used to produce lambic. The wort is often run into oak tuns, where it may remain for periods of up to three years. Lambics are then blended to produce gueuze (often called "oude gueuze", which means it is unsweetened). Fruit may also be steeped in lambic. *Boon Oude Kriek* (6%) is a prime example: drinking *Boon Kriek* (4%) alongside *Delirium Red* (8%) recently was like comparing a complex fine wine to alcoholic fruit juice.

Since 2013, Elgood's Brewery in Cambridgeshire have used a set of two (formerly redundant) open copper cooling trays situated at the top of their tower brewery in order to

initiate spontaneous fermentation. This is followed by a long period in stainless steel tanks to produce 'cambic': *Blonde Lambic Style Sour Ale* (6%), *Coolship Fruit* and *Coolship Mango* (both 5%). Elgood's won the 'best sour beer lambic in Europe' class at the 2015 World Beer Awards with their *Coolship Fruit* receiving a gold medal at the 2017 International Brewing Awards.

Also, in the UK, Burning Sky in Sussex installed a coolship in 2017 while The London Beer Company are building the UK's first mobile coolship. Samuel Smith brew organic fruit beer at Melbourne Bros' All Saints Brewery in Stamford, Lincolnshire. Here, a coolship is used to allow the wort to cool rapidly before yeast is added. Across the Atlantic, several breweries use coolships. For example, Allagash (Portland, Maine) produce a *Cerise* (6.7%).

We look forward to seeing the SMOD coolship in use and sampling 'Attercliffe Sour' as it joins Barnsley Brie and Henderson's Relish as a niche South Yorkshire product.

Dave Pickersgill



Oak lambic tuns at Rodenbach in Belgium



Join us for a RambAle

It's springtime again, time for us to get our walking boots on and go for some drinks further afield. Sheffield has many great pubs and green spaces within its boundaries, but looking further afield there are many villages in the easily reached surrounding countryside which have great pubs in them too - all worth visiting. We are also lucky to still have within the city a public transport system that will get you there and back (most of the time!).

Although we as a branch have organised minibus trips to many of these pubs - usually on our way to present one of them with a well deserved award - these can be limited. To supplement them we are continuing our RambAles, a series of roughly monthly guided strolls in the countryside surrounding Sheffield visiting a number of pubs for a drink.

We hope that people won't find the walks too long or too strenuous. Most routes will feature a number of drop-out points where people can leave the walk and make their own way back to Sheffield by pub-

lic transport if they don't fancy doing the whole walk, or want to stay for another drink in a particular pub. These will also provide joining points for any latecomers. Some timings and fares will be given in the walks' listings (see the Diary section), but it pays to double-check these yourself!

We hope you can join us on one or more of our RambAles. Everyone welcome.

Malcolm Dixon

Sat 20 Apr
Chesterfield Pub Circular

Mon 27 May
Hope Valley Meander (including festival at Old Hall in Hope)

Sat 29 Jun
Deepcar to Wortley (for Wortley Beer Festival)

Sat 27 Jul
Baslow, Froggatt, Longshaw, Fox House

Sat 24 Aug
Bradfield, Dungworth, Stacey Bank, Nags Head

Sat 28 Sep
Monyash, Bakewell, Sheldon, Ashford, Thornbridge Brewery

Sat 26 Oct
Route TBC



Alex Warhurst
1958-2019

Sheffield & District CAMRA and the music world have lost a good friend who sadly passed away on 26 January. Alex was our professional and reliable sound engineer at the last six Steel City Beer & Cider Festivals; all the ones at Kelham Island Industrial Museum and the last two at Ponds Forge. He was very popular among CAMRA members and we will miss him very much.



Dom's Casks of the Month

As you might have heard this could well be my last Casks of the Month column, for a while at least. I've had great fun over the last couple of years visiting all of Sheffield's great pubs and sampling all the delicious beers on offer. Anyone who knows me knows that despite being a CAMRA member I'm not one of those people who thinks cask ale is good and everything else is rubbish; I'm a fan of good

beer in general, whatever it's served from. However, writing this column has really encouraged me to try more cask beer and learn to really appreciate the amount of skill and care that goes into brewing, storing and serving a consistently excellent product.

I'm writing this just as Sheffield Beer Week is drawing to a close. It's been another fantastic year and

credit must go to everyone involved, not least the pubs, bars and bottle shops that come together to celebrate beer in its myriad forms. To mark the occasion, I've chosen some of my favourite beers from various events I've visited over the week – I've managed to whittle them down to three but there could have been many more. Here's looking forward to next year!



What: **Mango Magic** (6.0%) – Little Critters and Kelham Island (both Sheffield)

Where: Old Queens Head

When Kelham Island Brewery sent me their brewery news through for last month's Beer Matters, there was news of a then-unnamed mango IPA in collaboration with another Sheffield brewery, Little Critters, which immediately piqued my interest. I think the combination of mango and beer really works, with the sweetness of the fruit balancing out the bitterness of the hops. There was so much mango that it almost looked like a milkshake, but it was the body and smoothness that made this very drinkable.



What: **Sligo** (5.4%) – Welbeck Abbey (Worksop)

Where: Red Deer

Tuesday evening of Sheffield Beer Week took us to the Red Deer for our Pub of the Month presentation. The weather outside was abysmal, but fortunately there was a great selection of real ales to lift the spirits. This was the pick of the bunch for me, a deliciously smooth oatmeal stout. Deep black in colour with a small but creamy off-white head, on tasting this had the ideal blend of roasted malt and hints of caramel sweetness. The perfect warmer for a cold evening!



What: **Vision Quest** (7.0%) – Turning Point (Kirkbymoorside)

Where: Shakespeares

I'd actually gone to Shakespeares for the Battle of the Beers event (well done again, Sean!) but it was this rather strong pale ale that won the night for me. North Yorkshire-based Turning Point are fast becoming one of my favourite breweries and this was another fine example of their craft. Crammed full of Mosaic hops, this was fresh and juicy with all the characteristic tropical fruit aromas and citrusy flavours. Definitely one to look out for again.

Dominic Nelson

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A beer for all Seasons

The Rutland Arms on Brown Street began Sheffield Beer Week in style with a bottle showcase and tap takeover from the legendary Belgian brewery Fantôme. Founded in 1988 by the eccentric but masterly Dany Prignon, the brewery specialises in the saison style and is especially popular over in the United States.

Originally a low-strength beer given to farm workers (“saisonniers”) to keep them hydrated, modern saisons have evolved somewhat and tend to come in between 6 and 8% ABV. Flavourings such as fruits and spices are often added to the recipe to create a range of varieties, each with their own unique characteristics.

The Fantôme beers on keg downstairs were tasty enough, but I was here for the bottle tasting, which promised a journey through the brewery's extensive repertoire of beers, including some rare vintages and a few brews which had never been released to the public.

Our hosts for the evening were brewer Mike James and renowned beer sommelier Roberto Ross. Mike is from Derbyshire and formerly brewed

at Buxton Brewery back in the days when they were starting to become popular, and more recently has been running the cuckoo brewery, Landlocked. The pair have been involved with Fantôme for a couple of years, and Mike's official title at the brewery is “master of magic”!

We kicked off with Blanche (4.5%), not in fact a saison at all but a classic Belgian witbier (think Hoegaarden). This was a great example of the style with hints of coriander and orange peel. Next up came Saison d'Érezée Hiver – labelled at 8%, but as with many Fantôme beers it actually went into the bottle at around 7.5%. As these beers are bottle-conditioned they continue to ferment, so the strength you drink it at can vary depending on how long the beer has been aged. Hiver is, of course, the French word for winter and this beer was packed with warming winter spices which complimented the “funky” saison flavours beautifully.

We were then treated to a few of the brewery's core range, including Saison (the secret ingredient is magic), Chocolat (made with real Belgian chocolate) and Fantôme de Noël (full



of Christmas spices), before some of the rarer and more interesting beers started to make an entrance. In true Belgian style, the dregs were poured into each taster too – the yeast is where all the flavour is!

The bottle of Magic Ghost looked unassuming enough, but on pouring the beer was vivid green in colour; Mike explained that this was due to the addition of green tea and spinach extract during the brewing process. The theme of tea continued with Gunpowder Mild, a collaboration brew with Landlocked. This beer (one of the last to be brewed on

Fantôme's original kit before its recent replacement) was a unique mixture of a saison with a Victorian mild, with various types of gunpowder tea used in place of hops to provide aroma and bitterness.

One of my highlights of the night was Fantôme in Flowers – another collaboration effort, this time with Berlin-based Australian brewers Parasite Produktions. As the name promised, this was a more delicate beer, laced with lavender and beautifully refreshing. Next up came a couple of never-to-be-released experimental saisons – truly a once-in-a-lifetime experience.

Our final beer of the night was one from the archives. Dating from 2007, not even Mike and Roberto knew what to expect from this bottle of Sante-11. When bottled, this had apparently been a fairly standard saison with typical adjuncts such as coriander, oregano and black pepper. However, it turned out that 12 years had certainly had an effect – when poured, the beer had taken on an almost cheesy aroma and had huge chunks of yeast suspended in it. Luckily it tasted better than it smelled (and looked), a complex spiciness with maybe just a hint of sourness starting to creep in.

All in all, we had a fantastic evening and at £15 per person it was an absolute bargain. If you're into Belgian beers and come across Fantôme beers, I'd definitely recommend giving them a try!

Dominic Nelson



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April 2019

Poppy's Sheffield roundup

At the end of March myself and Dom will be leaving Sheffield to spend some time exploring the beer scenes in Eastern Europe. Unlike many 20-somethings setting up in the city, I'm not from Sheffield nor have I studied at either of its universities.

Though I never really thought about this before moving, it is something I have noticed to be quite significant, as the merit of Sheffield is its community feel, with these being the core ones for people my age. Through the Sheffield and District CAMRA committee I have been brought into one of the strongest communities going, the Sheffield beer scene.

During last year's Steel City Beer and Cider Festival, I noticed that one of our volunteers was sporting the GBBF volunteer t-shirt from 2018. The mantra read 'Cask and Keg and Bottle and Can'. This really hit a chord with me and I think this perfectly sums up Sheffield!

Cask

For me, Sheffield is cask beer. From the 24 breweries in the branch region, to the hundreds of pubs that keep well, promote strongly and offer quality cask beer, to the activities of the local CAMRA branch in Pub of the Month (POTM) competitions and local events, cask beer is at its strongest in Sheffield. Neepsend, Blue Bee, Little Critters, Lost Industry, Steel City, Toolmakers, all of the

breweries creating exciting and new and inventive cask beers while maintaining the classic styles of the more traditional brews, there can be no favourites with so much quality. You only have to attend our festival to see the range and class of cask offerings from the city.

...and Keg

So to completely contradict myself in saying there can be no favourites, for Keg beer I think you can get no finer brewery, not just in Sheffield but nationally, than Abbeydale. The range of styles, range of serves and sheer excitement and inventiveness of their beer has advanced my personal appreciation and knowledge no end.

...and Bottle and Can

I have found that introductions to good beer often happen at home. Sheffield is lucky to have places like Hop Hideout, Beer Central, Archer Road Beer Stop and Turners which stock a vast range of local, national and international beers in a variety of styles, strengths, combinations and collaborations.

Sheffield also has some great pubs where bottles and cans form a major part of the overall offering. Places like the Bar Stewards, Ecclesall Ale Club, the Rutland Arms and the Devonshire Cat all have substantial ranges of bottles and cans offered alongside their hand pulls, which can be enjoyed in the pub.

Poppy



Peak Hotel Castleton

The Peak Hotel in Castleton has beaten off competition from 2,700 pubs around the country to be named Pub with the Best Pint in national awards run by Heineken-owned Star Pubs & Bars.

The pub's beer was judged against stringent criteria ranging from its taste, smell and temperature to staff knowledge and service and came out on top, winning full-marks in every category. The judges described the beer as "faultless" and said they were "bowled over" by The Peak Hotel's high standards and the care, attention and friendliness of the staff, even when the pub was packed.

With 14 draught products – including cask and craft ales, lagers and ciders – The Peak Hotel was commended for having a "pint to suit every palate" and for its rotating choice of beers from local breweries such as Bradfield and Abbeydale. The pub also scored highly for its cellar management, staff training on beer – carried out by Edward Theakson of Theakston Brewery – and for helping customers choose

their ideal pint by offering a 'try before you buy' policy and displaying the colours of its craft and cask ales.

The judges put the award down to the dedication of licensee Rick Ellison who transformed the tired, unloved pub when he took it over five years ago, investing in a £200,000 revamp to upgrade and refurbish The Peak Hotel in a quirky style, which has won it a reputation as Castleton's most eccentric pub.



Ellison, who grew up in the Peak District, also runs the Old Hall Hotel at Hope and is a champion of great beer and cider in the surrounding area, founding the Hope Valley Beer & Cider festival four years ago. He received the prestigious award for The Peak Hotel at a gala ceremony at The Belfry resort in Sutton Coldfield from comedian Ed Byrne.

The win is a double celebration for Rick who will be marking the 300th anniversary of the Old Hall Hotel gaining its license next month.

Rick said: "We take great pride in the quality of our beer and cider and invest a lot of time in looking after them. It's a fantastic acknowledgment and a real honour to have won. It wouldn't have been possible without our brilliant team of staff."



Star Pubs & Bars managing director, Lawson Mountstevens said: "The mark of a great pub is a great pint and customers are assured of perfection on both fronts at The Peak Hotel. Rick's TLC and commitment have put The Peak Hotel on the map and revived its fortunes making it a real asset to Castleton. The eclectic décor, genuine, warm service and outstanding range and quality of beers, make having a pint at The Peak Hotel a very special experience."

Rick is not resting on his laurels after his win and is now planning a full upgrade of The Peak Hotel's cellar, including the installation of state of the art dispense technology, to ensure the pub continues to be known for a great pint.

Lucy Hall

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Plough Crosspool

The Plough Inn on Sandygate Road, Crosspool, was a Tennants pub for many years. In 1962, ownership changed when Whitbread took over Sheffield-based Tennants. In 2003, Enterprise Inns (now Ei Group) took ownership of the pub and effectively left the building to rot; there was no serious maintenance work.

When the pub closed in 2015, a local community group successfully obtained ACV (Asset of Community Value) status from Sheffield City Council (SCC). Ei then leased the building to Sainsbury's who submitted a planning application to SCC to turn the pub into a convenience store. This application was subsequently turned down by SCC. In 2017, the vacant building was sold by Ei Group to Spacepad UK, who outbid the Save the Plough campaign group's £435,000 offer. This offer was made after the raising of thousands of pounds by selling community shares. A second successful ACV application followed in April 2018.

A recent planning application

to SCC (19/00405/TEL) for the 'Erection of 15 m monopole and provision of associated cabinets and equipment' (a mobile phone mast) states: "The NTQ (Notice to Quit) site is the Plough Inn, which has recently been bought by developers who have plans to convert the pub into residential with parking. A new site is urgently required to replace the current one".



The Plough in 2017, closed and with boarded windows

We believe that this planning application should be immediately rejected as it pre-empts any planning application to SCC: it simply assumes that the Plough will become residential. In addition, national planning policy recognises the importance of protecting historic assets and

The Plough in 2015, shortly before it closed

their 'setting'. The proposed mast would be an eyesore in a unique setting.

The pub is adjacent to the ground of Hallam FC, the second oldest football club in the world. Hallam occupy Sandygate, the oldest football ground in the world and the site of the first football game (Hallam v Sheffield FC, 26 December 1860) as recognised by FIFA. The Plough is important in the history of football; it is highly probable that the rules of football for the first game were agreed in the pub. Under the right hands, it would be a gem on the Sheffield tourism landscape.

Peter Duff, of the Save the Plough and the Sporting Heritage of Sandygate group, said the application "confirms what we have assumed for some time" about the new owner's plans for the site. He urges people to object to plans for the mast, which he said would be an 'eyesore' in a 'unique setting', with The Plough and Hallam FC's ground both being protected Assets of Community Value and the nearby Towers Lodge being a Grade II-listed building. He explained: "Our campaign to preserve The Plough has always been about more than just saving a pub. It has been about gaining wider recognition of the historic role of the area in the sporting history of Sheffield".

Dave Pickersgill



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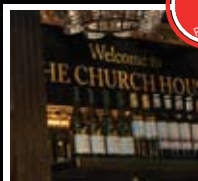
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Chapeltown Tap House & Gin Bar

The Chap Tap, as it is affectionately known, was established in 2018 and opened its doors for the first time in late September last year. This followed a hectic six weeks of renovation that included the demolition of the existing toilets and rebuild, the bar being put in place from scratch and a full décor job inside and out.

The micropub is co-owned by Darrell Johnson and Richard Colton. The initial idea came from Darrell's friend Jason Thompson, who opened Guzzle at Woodseats in 2017 (a nice place to visit also). The conversations started to turn

into plans and the search was on to find the perfect venue. After three months of viewings and research, a Network Rail arch that looks onto the roundabout in Chapeltown had become available, viewed and signed up for!

Both Darrell and Richard successfully passed their own personal licences and plans were then submitted for A4 status at the Arch, which was dutifully granted by Sheffield City Council with a handful of conditions. The final hurdle was the premises licence; there was plenty of paperwork to be done here, but again this was

granted by SCC in early August 2018 following the nerve-racking 28-day window for any opposition. The notification from the council triggered that six-week renovation, and friends and family mucked in to meet all of the deadlines and milestones.

Following a detailed recruitment process, the doors were open for the first time on Monday 24 September for a friends and family night, followed by a VIP night on the Tuesday for local Chapeltown businesses. The Monday "soft launch" was intentional to iron out any teething problems prior to our first weekend, however, we did not appreciate just how



overwhelmingly well the new venture would be received.

Fast forward six months and many lessons have been learned. We now have CAMRA discount night on Mondays, have had themed quizzes on Tuesdays (80's and 90's nights going down particularly well), live entertainment on Wednesdays and Sunday afternoons as well as free YAPAS (pork pie and sausage rolls) on Friday and Saturday lunchtimes.

We strive to procure all of our stock from the Yorkshire area, ales, cans, a rotating keg line, gins even bar snacks to keep the local economy thriving. For more information on what's happening at The Chap Tap, check out our Facebook and Instagram pages which is regularly updated. We have a great transport network in Chapelton, trains are just a 10-minute ride from the town centre, we hope to see you soon at The Chap Tap!

Darrell Johnson



Inn Brief

The **Millhouses** on Abbeydale Road has now reopened, having closed suddenly just before Christmas. It is now run by the same people as the Crown Inn at Heeley, and like that pub now offers food from Pieminister.

We reported a couple of months ago that the **Dore Moor Inn** was being converted into an Ego restaurant. It has now opened and is being advertised as a "pub & restaurant" so it appears that non-dining drinkers may still be welcome.

The new Hillsborough branch of **Sport Shack** opened on 28 February. At the time of writing, the chain's Woodseats venue was still awaiting completion, though they hope to open at the end of March.

The **Eyre Arms** at Hassop, our Pub of the Month back in January 2018, has new licensees. Lee and Sian have taken over the pub following the retirement of previous landlord Nick Smith. There are up to six real ales available at weekends and three during the week.

The **Cock Inn** in Oughtibridge closed recently, with suggestions that the pub is set to reopen as a community-run local.

One of our members has reported that **La Plata Social Club** on Walkley Lane is now serving cask ale. On the last visit there were two beers from Bradfield's Farmers range available.

Over in Handsworth, the **Cross Keys** has been taken on by Rotherham-based Chantry Brewery. A full refurbishment will be undertaken, planned to take around two months. The Cross Keys is one of three UK pubs built on holy ground: the others are the Mug House, Claines and the Ring o' Bells, Kendal.

Champs sports bar on Ecclesall Road reopened on 1 March following a comprehensive refurbishment.



Bradfield

So, 14 years ago on 26 April 2005, is when brewing at Bradfield Brewery began! The first beer to be brewed was the *Farmers Bitter* (3.9%), closely followed by the *Farmers Stout* (4.5%) and *Farmers Pale Ale* (5.0%).

The Brewery first produced a 'special' beer – *Farmers Brown Cow* (4.2%) on 12 July 2005, followed by *Farmers Blonde* (4.0%) the day after. These specials soon became part of the permanent range of ales due to their popularity. *Farmers Blonde* has gone on to be the brewery's best seller! By October 2005, output had risen to 100 casks a week and three of the beers, *Farmers Brown Cow*, *Farmers Stout* and *Farmers Blonde* had all won industry awards.

Fourteen years later and the Farmers Ale range is still going strong with the 40bbl brewery producing an

average of 100,000 pints of beer per week!

Sticking with our traditional credentials, next up on the seasonal offerings in celebration of St George's Day is **Ye Olde English Ale** (4.6%). The badge has seen a facelift but the beer remains a traditional light copper coloured English ale with citrus and spice and dry aftertaste. Available in cask from 8 April.

Next on the table will be **Farmers Cruci-Bull Ale**, brewed annually for the Snooker World Championship tournament which takes place at the Crucible Theatre from 20 April to 6 May. A session ale at 4.1% ABV, this is an amber coloured best bitter with well-balanced malt and hop flavours. Available in cask from 15 April.

Brewery Bits

Exit 33's special for April is **Columbus IPA** (5.0%), a single-hop India Pale Ale showcasing the Columbus variety. Floral and citrus notes in both the aroma and flavour, quite pungent, a great hop for late additions to the boil and a perfect choice for an IPA.

Kelham Island Brewery have two specials making the rounds for April: **Dead or Alive** (4.2%) is a pale ale with grapefruit and spicy notes last brewed way back in 2007. **Double Dragon** (5.2%) is a cream ale made with a special blend of malts for a very pale colour and light refreshing flavour.

HopJacker in Dronfield has resumed brewing part-time although as reported in *Beer Matters* several months ago, the brewery remains up for sale.

Intrepid Brewing have recently released five new beers: **Amica**, 4.5% session IPA; **Solito**, 4.0% blonde; **Vanilla Odin**, 5.0% vanilla porter; **Navio**, 3.9% bitter with a new recipe for 2019; and **Ekuanot**, 5.0% single-hop pale ale. These have been on the pumps at several pubs in the Peak District, including the Red Lion at Litton and Ye Olde Nags Head in Castleton.

Triple Point, the new brewery based in the former Sentinel Brewhouse on Shoreham Street, had their official preview evening on Friday 15 March.



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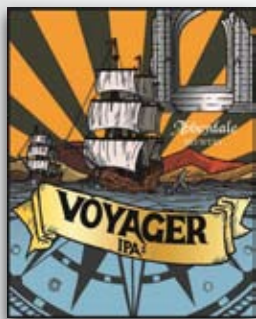


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Abbeydale

First up, if you're reading this after 7 April, a HUGE thank you to everyone who joined us at our second Piss Up in the Brewery event! We are loving welcoming you to our home and showing you our progress as we continue to evolve and grow. Next stop, Sunfest at the Rising Sun from 11-14 July... save the date! Thanks also if you joined us at our events during Sheffield Beer Week, and a big cheers to festival organiser Jules for another great celebration of beer in our wonderful city.

Anyway, on to April's new beers! In between all of those Sheffield Beer Week events we managed to squeeze in a collaboration with our pals from Ridgeside Brewery and have created **Wayward Son**, a 5.0% dry hopped wheat beer.

From the Brewers Emporium range we have a couple of newbies – the next version of our **Voyager IPA** is the first time we've experimented with cryo-hops (super intense, concentrated hop powders) and we've sprinkled in A LOT of Citra, Ekuanot and Mosaic. So expect tons of beautifully

fruity and resinous aromatics off of this one. We've also got a new iteration of *Voyager's* baby sister **Serenity** (3.8%), this time showcasing Jarrylo hops which promise notes of oranges and pears with a spicy finish.

We're also really looking forward to be supporting

the Festival of Debate again, which runs throughout April and May and is organised by our good friends at Opus Independents. We are proud to be sponsoring the "Who We Are" strand so look out for details of all the events, and of course our beer brewed especially for the festival! It's currently unnamed, but we have plans for a deliciously quaffable 4.0% pale.

And finally, you might have started seeing our first batches of what is to become **Heresy** lager popping up at the Devonshire Cat and the Rising Sun – trials are going really well and we're now just working on those last little tweaks to the recipe.

Laura



On the Edge

One of Sheffield's smallest breweries, On the Edge, are hosting their semi-regular 9 Pin event on Saturday 27 April. Taking place at Regather (57-59 Club Garden Road, S11 8BU), the event offers the chance to try some unique (and mostly vegan-friendly) beers from this nano brewery.

As the name suggests, there will be nine pins of beer avail-

able. A pin is a small cask, equal to half a firkin or 36 pints. The evening runs from 6pm until the beer runs out and entry is free to all.

As well as the beer, there will be a selection of food and other beverages available, all provided by the Regather food co-operative. For more info about the evening, visit ontheedgebrew.com.

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Saint Mars of the Desert

A great big hello to Sheffield and *Beer Matters* readers from Dann & Martha at the brand new Brewery of Saint Mars of the Desert. We are really excited to be part of this fantastic beer city and looking forward to meeting you all at some point.

SMOD is a small 1,000 litre brewery and licensed tap-room based in Attercliffe (90 Stevenson Road, S9 3XG). Google us for updated opening hours. We're a bit off the beaten track for sure, but will have up to eight of our own kegs on at any point. This

spring we'll be expanding our hours so stay tuned for that.

Our beers are just now finding themselves in the local market as well. You can find more info on what's available on our website, beerofsmod.co.uk.

In March we released a hazy double IPA, **Attercliffe Industrial**, at 6.6% with Rakau and Citra hops and received delivery of our first oak foeder.

Dann Paquette & Martha Holley-Paquette





True North

World-renowned artist Phlegm and local brewery True North Brew Co have teamed up to create a brand new stout.

This exciting collaboration has been announced in celebration of Phlegm's eagerly anticipated new exhibition 'Mausoleum of the Giants'. The 6% stout is appropriately named **Giants**; seven malts combine creating an initial sweetness from the oats and wheat, which is quickly followed by dark chocolate and toffee, with hints of caramel and black coffee being balanced with a lasting bitterness from the Slovenian hops. This giant of a stout will be available to try in selected True North venues from 15 March.

True North Brew Co head brewer Dean Holling-

worth said: "We are proud to be a local brewery, based in Sheffield city centre, so to be able to collaborate with artist Phlegm to produce a brand new stout is a fantastic opportunity to truly showcase the talent Sheffield has to offer."

Phlegm also joined Dean in the brewery and discussed their take on the collaboration; "I was lucky enough to get a whistle stop tour of Dean's brewing empire! A lot of time goes into just one brew, I'll be drinking the humble pint with a whole new appreciation. It's been a pleasure creating *Giants* with True North to coincide with Mausoleum of the Giants, a perfect opportunity to support local business and produce."

As part of the Phlegm x True North collaboration, his *Giants* design will be featured across four beer mats to make a single image. These are available to collect in selected True North venues meaning you can get your hands on your very own Phlegm design. As an added extra, the first person to collect all four beer mats and bring them to The Devonshire can claim a free pint of *Giants* stout!

Phlegm himself will also be signing and doing a unique drawing on one set of the beer mats which will be framed and up for auction, with all the proceeds going to Sheffield Lord Mayor's charity. Follow True North Brew Co on Facebook, Instagram and Twitter to look out for the chance to bid.



Phlegm enthusiasts will be able to recognise the collaboration in True North venues by the pump badge which adorns Phlegm's distinguishable design. *Giants* stout will be available in the following venues: The Devonshire, Riverside Kelham, Waggon & Horses, The Broadfield, The York.

Phlegm's exhibition will take place from 15 March – 6 April, at Eye Witness Works, Milton Street, S3 7WJ. Follow the hashtag **#phlegmgiants** to keep up-to-date.



Steel City

Burn the Kirsch, the cherrywood-smoked rauchbier collab with Lost Industry and Boutilliers, is now doing the rounds in cask, keg and bottle. Four versions were produced, each named after a church burnt down by Norway's 'Satanic Terrorists', pioneers of the black metal scene.

Skjold (5.7%) is a straight pale rauchbier, but much fruitier and less phenolic than beechwood or peat smoked examples. **Fantoft** (6.2%) had a shedload of sour cherries added, and has turned a vivid red as a result. **Asane** (6.66%) had sour cherries and honey added, is a similar colour to Fantoft but with a sweeter taste. **Holmenkollen** (6.66%) will be out in the summer, it's essentially Fantoft aged in a red wine barrel with yet more cherries. There's also a one-off cask of **Storetveit**, which is Fantoft with chillies (no smoke without fire!).

The latest brew is a collaboration with the new Crow Inn;

Kate, Chris and Adam came up to brew **Corvus Corone**, a 7.2% dry-hopped sour brut IPA. This was Steel City's first use of the enzyme Glucoamylase, safe to say it worked as the final gravity was 1.000! The result is a sour, dry IPA rather reminiscent of grapefruit juice. A one-off keg of a black version will be available at the launch of the pub, and some of the base beer is now in a Bordeaux wine barrel with grapes.

The launch for the final *Stout Wars* trilogy has been confirmed for Star Wars Day, May the Fourth be with you. The venue has not been announced yet but should be known by time of publication. The main trilogy will be available on cask while the sour spin-off Solo will be on keg, along with a couple of very exclusive bottles. One of the bottled versions is **Eisbock Planet of Hoth**, Steel City & Lost Industry's first venture into the world of Eisbock (freeze concentrated beer), 5 litres of the sherry-barrel

aged stout were condensed down to 2.2 litres, so only six bottles will ever exist. Could this be the strongest ever beer brewed in Sheffield?

Dave Unpronounceable



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Your pub needs your vote!

Our Pub of the Month award is a bit of positive campaigning, highlighting local pubs that consistently serve well kept real ale in friendly and comfortable surroundings.

Voting is your opportunity to support good, real ale pubs you feel deserve some recognition and publicity.

All CAMRA branch members are welcome to vote at branch meetings or on our website.

It's not one pub against another, simply vote YES or NO as to whether you think the pub should be PotM. If

we get enough votes in time we will make the award. Nomination forms are available at branch meetings and on the website. The pub must have been open and serving real ale for a year and under the same management for 6 months.

Winners compete alongside our *Good Beer Guide* entries for branch Pub of the Year, the winner of which is entered into the national competition.

The list of nominees is below and includes which buses to take if you fancy a trip to try them out.

Pub of the Month nominees

Broomhill Tavern

Broomhill (buses 10, 10a, 120)

Commercial

Chapelton (bus 2 or train)

Crown Inn

Heeley (buses 10, 10a, 20, 24, 25, 43, 44, X17)

Doctors Orders

Broomhill (buses 6, 120, 181, 271, 779, 781, 952)

Forest

Neepsend (buses 7, 8, 8a)

Hillsborough Hotel

Hillsborough (buses 35, 57, 81, 82, 135, 135a)

New Barrack Tavern

Hillsborough (buses 7, 8, 86)

Red Lion

City Centre

Walkley Beer Co.

Walkley (buses 31, 95)

Vote
online
now!

sheffield.camra.org.uk/potm



Red Deer PotM

Nestled in the midst of all the Sheffield Beer Week celebrations around the city was our regular Pub of the Month presentation. March's worthy winner was the Red Deer on Pitt Street, a veteran of the Sheffield real ale scene which last won the award back in August 2015.

The torrid weather might have put a few of the pub's regulars off, but those who made the journey were rewarded with a



Commercial GE

Tuesday 5 March saw Sheffield & District CAMRA members head en masse to Chapelton for a special presentation celebrating the Commercial's 20 continuous years of inclusion the *Good Beer Guide*.

The presentation was combined with our regular monthly branch meeting, and with the pub hosting a whisky tasting event on the same evening, there was certainly a convivial atmosphere. A packed pub



1 presentation

fine selection of beers, including regular offerings from the likes of Little Critters and Moorhouse's alongside guests from local breweries such as Blue Bee and Welbeck Abbey.

Branch chairman Glyn Mansell was on hand to make the presentation to manager Alix Riches-Barber and her team. Well done once more to everyone at the Red Deer on their latest award!



3G presentation

saw licensee Paul Menzies and his team presented with the special certificate by branch vice-chairman Patrick Johnson.

There was a fantastic selection of eight real ales on offer and we were very kindly treated to some food too, excellent hospitality showing why the pub has been so highly rated over the years. Congratulations once again to Paul and everyone at the Commercial on their continued success!

A Grand Day Out in Derbyshire (and just over the border)

After an early morning shopping trip to Crystal Peaks Shopping Centre, the plan was to catch the 09:36 non-stop Stagecoach service 72 from there back to Sheffield Interchange ready for 10:24 train service to Derby. However, the bus made such good time that I was able to get the earlier 10:00 departure to Derby, allowing time for a quick, unplanned visit to the **Babington Arms** (GBG 2019), an excellent Wetherspoon establishment, and a half of *Heritage Doctor Jekyll & Mr. Hyde* (4.4%) was enjoyed before the bus to Heanor.



Back through the marketplace and past the bus stop was the **Crown Inn**, a traditional pub with seating around a horseshoe-shaped bar. Six hand pumps dispense three cask ales and one cider and I had Dancing Duck *Duck Berry* (4.1%). Two Falstaff beers were also available. I was greeted in this pub by the barking of an oversized poodle which not only yapped at me but also at passers-by on the pavement. Not the best of welcomes, although the beer was fine!



The first pub visited here at opening time was the **Crooked Cask** micro pub in the town centre, which had four tables on entering, a couple of steps leading up to the bar area which contained some stools and a small room beyond the bar with more seating. Of the four beers available on hand pump I chose Grasshopper *Cricket* (4.8%). Almost across the road is the **Redemption Ale House**. A one-roomed micro pub with eight or nine tables, a wood burning stove and seven hand pumps. My choice was a half of Little Star Brewery *Shipstones Nut Brown Ale* (4.0%).



It was then time for the hourly number 21 bus service to Ilkeston. The first call here was to the **Burnt Pig Ale House** (GBG 2019), a bustling and friendly micro pub with the bar located in the cosy front room. Two further rooms stretched beyond this making it larger than it looked from the outside. Large cheeses and pies were being sold from the well-stocked fridge. The five pumps dispense

a range of beers and styles and I selected Coastal *Relentless Sea* (4.2%) and Castle Rock *SIPA VI* (4.2%). Not too far away is the **Spanish Bar**. A spacious open bar area greets you leading through to another seated area and beyond that there is a covered conservatory and then a garden. Five of the seven hand pumps were in operation and I had a half of Oakham *Bishop's Farewell* (4.6%).



Onward by bus now to the **Horse & Jockey** in Stapleford (*GBG 2019*). Although located just over the border in Nottinghamshire, it is accessible on a Derbyshire Wayfarer on the My15 Trent Barton service. This is a well-established split level pub and is easily identifiable as it is painted white. From the 13 hand pumps I had two from Three Castles Brewery, *Tiddly Dyke* (4.8%) and *Barbury Castle* (3.9%) plus Turning Point *Wavelength* (4.5%). A chance encounter here with Malcolm from Long Eaton offered the opportunity to visit the **York Chambers** (*GBG 2019*) in that town, which is only a short bus ride from Stapleford using the My15. Situated in the Market Place in an old bank it had about five tables with six beers served straight from the cask in a room behind the bar and no lager. I selected Amber *Chocolate Orange Stout* (4.0%).



It was then back on to the My15 to Stapleford for the **Admiral Sir John Borlase Warren**. By now this was a very busy Wetherspoon's and I tried two beers from Newby Wyke: *Wisky* rye ale (5.2%) and *Distant Grounds Extra IPA* (5.5%). Just round the corner from here is a micropub called the **Millipede**. Its eight tables were also very busy, partly due to the imminent Nottingham CAMRA Branch Meeting in the Horse & Jockey. Here I sampled Old Sawley *Two Rivers IPA* (4.8%).

Using the My15 bus again I went back through Long Eaton to Long Eaton station and the nearby **Sawley Junction** micro bar. This was nicely busy with all six tables occupied and people standing at the bar. I sampled Brewster *Goatee* (4.2%) and Scribblers *Rubecca* (4.8%). A train from Long Eaton to Derby allowed a few minutes to visit the nearby **Brunswick Inn** (*GBG 2019*). My selection was Irving *Intrepid* (4.9%), a red rye ale, before catching the next train back to Sheffield and the bus home. I had never drunk in Heanor, Ilkeston, Stapleford nor Long Eaton before and there are more pubs to visit in these places with all being accessible by virtue of the excellent value Derbyshire Wayfarer ticket.

Andy Morton



Bruges

In the company of the two best available Belgian beer books, the *Good Beer Guide Belgium* and *Around Bruges in 80 Beers*, two of us recently used a BeerJunkets Bruges Beer Festival package to visit Belgium for a long-weekend.

We first visited Bruges in 2009, finding an earlier edition of *Around Bruges* an essential companion. Ten years later brought this, my third visit. The latest edition includes many changes from the version utilised a decade ago. At that time, Bruges had the single brewery, **Halve Maan**. There are now an additional two, both offering visits, shop and bar.

Fort Lapin, over a mile from the Belfort, is normally only open to the public on Saturdays. On my early-morning visit, I was given a personal guided tour by the brewer and co-owner, Kristoff Vandenbussche. A range of high-quality bottle conditioned beers are available, all bottled on-site. There is also a small cosy on-site sampling room. *Hoplapin*, a 6% hibiscus-infused hoppy



building. Opening from 12:00 until 22:00 on the Saturday and 11:00 until 20:00 on the Sunday, over 70 brewery bars provided well over 500 beers. These ranged from the well-known to more than 70 which were described as either 'nieuw' or 'primeur'. Among many others, *Dominator's Potion II*, a 12% whisky-barrelled stout from D'Oude Maalderij was appreciated. The rumour for 2020 is that the festival will be moving across town to t'Zand.

On the Sunday, the sun came out, so we made use of the train to Ostend and then the coast tram, the kusttram. The 67 km route runs from Knokke in the north to De Panne, on the border with France. A day ticket (€7) took us to Middelkerke, De Haan, Blankenberge and the new Jus de Mer Brewery. Recommendations include: *Herman* (Blankenberge), *Zeeduif* (De Haan) and *Iceberg* (Middelkerke). The latter had both Val-Dieu *Tripel* (9.0%) and background music which included an excellent Flemish cover of 'Ride a White Swan' (remember T. Rex).

We also visited several bars in Bruges, including, an old favourite, **t'Brugs Beertje**. Here, a new house beer, *Hazy Daisy* (8.0%) brewed by Belgian micro, Siphon was available. This is named after Daisy Claey's, the long-time owner, who retired at the end of 2016. It was created in 2018 to celebrate the 35th anniversary of this internationally-known institution.

Other Bruges bars visited included **De Garre** (10.5% house tripel from Van Steenberge),

blonde, proved an excellent way to start the day.

By contrast, **Bourgogne des Flandres Brewery**, opened in 2016, part of the long-established Timmermans (Martins) empire, is very tourist-orientated. There is both a large shop and café, lots of staff, upmarket food options (for example, Black Tiger Scampi at €16.60) and a large range of beer, the latter including a tasting tray of 12 cl of six different beers at €14. Adjacent to a canal and close to the Belfort, the brewery tour includes technological assistance and many links to historical references. Their main brew is the base for the 5% *Bourgogne des Flandres* red ale. This base is later blended with a Timmermans lambic. They also brew experimental beers, some of which were available in both the café and at Bruges Beer Festival: at the latter, one Primeur was *Nikita*, a 9.5% imperial porter.

The 2019 festival utilised three adjacent venues: two large marquees (in the Burg and the Markt) and part of the Belfort



Rose Red (lots of red roses and possibly the best lambic selection in the city, also *De Dolle Dulle Teve Tripel* at 10.0%) and **Zandloper**, the first bar off the train: *Sint-Bernardus Abt12* (10.5%).

In short, Belgium never disappoints – just don't forget the essential reference material!

Dave Pickersgill

Pollard, C. and McGinn, S. (3rd edition, 2013) *Around Bruges in 80 Beers*. Cogan & Mater

Strange, J. and Webb, T. (8th edition, 2018) *CAMRA's Good Beer Guide Belgium*. CAMRA Books.

Charity Quiz Notable Women



Donations gratefully received.

The prize will be 10% of total proceeds with the remaining 90% to Epilepsy Action.

Simply identify the English women from the clues [and cryptic hints] and check list below.

- Born in Italy. She was raised at Lea in Derbyshire, Sheffield & Hampshire. A statistician, social reformer and nursing pioneer. Most noted for her 1855 work in Crimea. In 1860 she set up the first professional nursing school. In 1883 she was awarded Royal Red Cross, 1904 Lady of Grace Order St John, 1907 Order of Merit. (In 1912 Red Cross Societies- set up an eponymous medal in her honour.)
- Born in Hardwick, Derbyshire. Rose from yeomanry to wealthy nobility through four marriages & was a shrewd business woman. Perhaps the second most powerful woman in the land at the time. 1569-84 gaoler to Mary Queen of Scots. Noted for her house building at Chatsworth and Hardwick Hall. [Was she latterly leading a dogs life?]
- Born in Althorp, Northamptonshire. English socialite, activist, author, style icon. In 1774 married William 5th Duke of Devonshire. Lived at Chatsworth and other houses. Kiera Knightley starred in a 2008 film loosely based on her life.
- Born in London. A noted mycologist and conservationist. However best known as a children's author & artist. Her first commercial publication Tale of Peter Rabbit was in 1902. (In 2017 an asteroid was named in honour.)
- Born in Hull. A famous long distance pioneer aviator. First female solo flight to Australia. Earned BA economics from Sheffield University. In 1930 she was awarded a CBE. In 1932 she was awarded the Segrave Trophy by RAC. (In 1992, a University of Sheffield building was named in her honour.)
- Born in Sheffield. She became the first lady Lord Mayor of Sheffield in 1936. She had managed George Longden construction from 1922 onwards, building Sheffield City Hall. In 1949 she was granted the freedom of city.
- Born in Heworth near York. This actress of stage and screen is often considered a "national treasure". Roles include Lady Macbeth, Queens Elizabeth and Victoria and "M" in the Bond films. In 1970 she was awarded an OBE, 1988 DBE, 2005 CH.
- Born in Oxfordshire. One of six literary sisters, some of whom became notorious. In 1950 she became chataleine of Chatsworth and Lismore Castle. On widowhood she left the big house to live in a cottage in Edensor. In 1999 she was awarded a DCVO.
- Born in Sheffield. A writer and poet. One of her sisters is also a famous novelist. Novels include: Possession: A Romance; The Children's Book. In 1990 she was awarded a CBE, 1999 DBE, in 1990 she won the Booker Prize and in 2006 the Erasmus Prize. [Known initially by her first married name.]
- Born in Scarborough. This actress of stage and screen is often considered a "national treasure". Roles include Cordelia in King Lear, Ann Bryce in Ever Decreasing Circles, Isabel Crawley in Downton Abbey. In 2004 she was awarded an OBE, 2016 DBE.
- Born in Bridgnorth. In 1997 she became the first lady president IMechE, for 2004-5 she was High Sheriff of South Yorkshire. In 2011-2 she was the first Lady Master Cutler. In 1998 she was awarded an OBE. (In 2014 an engineering graduate school building was named in her honour by the University of Sheffield.) [Perhaps her virtue was rewarded.]
- Born in Cairo, Egypt. An X-ray crystallographer, she won the 1964 Nobel prize for Chemistry. In 1965 she was awarded an Order of Merit, in 1976 the Copley Medal of Royal Society- to date the only lady recipient. (In 1982, an asteroid was named in her honour.)
- Born in Grenoside. In 1991 she became the first British astronaut. She has since been an administrator and science educator / ambassador. In 1992 she was awarded an OBE, in 2018 she was awarded the CMG. [Nominally a "face that launch'd a thousand ships"]
- Born in London. The daughter of Byron, she was a noted mathematician. In 1843 she became a computer programming pioneer. (In 1998 the British Computing Society established an eponymous medal in her honour - using her title rather than family name.)
- Born in Glossop. In 1973 she gained B law from the University of Sheffield. A noted Novelist - novels include Wolf Hall and Bringing up Bodies. She was the first women - and first British - twice Booker Prize winner, 2017 Reith lecturer on BBC Radio 4. In 2006 she was awarded a CBE, 2014 DBE. [Do her books come from the shelf?]
- Born in Barnsley. A writer with novels including Chocolat and Blackberry wine. In 2013 she was awarded an MBE.
- Born in Whatstandwell, Derbyshire. A sailor who learnt at Ogston sailing club. She set the record for the fastest solo world circumnavigation in 2005. In 2009 she founded an eponymous charity to promote the circular economy and prevent plastic waste. In 2005 she was awarded immediately a DBE - an almost unique honour. In 2005 an asteroid was named in her honour.
- Born in Sheffield. A pent- and hept- athlete, winning the world championship three times and the Olympics in 2012. Now a sports ambassador. In 2017 she was awarded a DBE. In 2012, the Chesterfield College sports hall was named after her.
- Born in Aldeburgh Suffolk. A British intellectual, political leader, writer, feminist and suffragist. She was awarded a GBE 1925. (A statue of her was erected in Parliament Sq. in 2018.)
- Born in Mansfield. A swimmer winning two Olympic gold medals in 2008, the first British swimmer for a century to do so. She is now a sports ambassador and presenter. In 2009 she was awarded an OBE. In 2010, the refurbished swimming baths where she first learnt were named in her honour.

CHECKLIST: Ada Lovelace, Amy Johnson, Anne Longden, A S Byatt, Beatrix Potter, Deborah Cavendish, Dorothy Hodgkin Elizabeth (Bess) Talbot, Ellen MacArthur, Emmeline Pankhurst, Florence Nightingale, Georgiana Cavendish, Helen Sharman, Hilary Mantel, Jessica Ennis-Hill, Joanne Harris Judy Dench, Maggie Smith, Margaret Drabble, Millicent Fawcett, Pamela Liversidge, Penelope Wilton, Rebecca Adlington, Rosalind Franklin

Send your answers to*

Epilepsy Action Notable Women Quiz,
c/o 65 Main Avenue, Totley, Sheffield S17 4FH

*Please include **name, address, phone and email**. Your details will only be used for the purposes of this competition. Cheques payable to Epilepsy Action. The winner is the first correct sheet drawn at random. The judge's decision is final.



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f
All details can be found on our Facebook page



Indie Beer Feast

On Friday 8 February, myself and some friends attended the second annual Indie Beer Feast beer festival at the Abbeydale Picture House. Now in its second year and expanded from one day to two, Indie Beer Feast focuses on the very best independent craft beer from both the UK and further afield. This year it also boasted some fantastic food stalls and live entertainment on both days.

It was organised once again this year by Jules Gray, co-owner of Hop Hideout and director of Sheffield Beer Week. As I write this, we are right in the midst of Sheffield Beer Week, an excellent event for all Sheffield beer lovers packed full of tap takeovers, beer festivals and much more. For this year's event there were several 'first pours' including a few special kegs which were the only ones in existence!

The group I went with was a real mix, with several people who hadn't been to a beer festival before. One of the best things about this local, independent festival is how welcoming it is to people of all beery persuasions from first time samplers to experienced veterans of many a festival! There was a real family feel walking around the venue, with big hugs and smiles from many

brewers recognising people from previous events.

The venue is also a huge selling point for this festival, and unique among the many events I've been to in the past. Situated in the old picture house, all the different stands are properly packed in giving it an intimate feel whilst at the same time the huge ceiling and upper levels make it feel quite grand!

Overall then, a fantastic event which seems to be really hitting its stride after two highly successful days which even included a visit from the Lord Mayor Magid Magid. I think I can speak for the whole of Sheffield's beer and brewing community when I say we can't wait for next years event!

Andy Hutchinson



No More Wednesdays, a bergamot and basil imperial blonde from Torrside brewery in Derbyshire was a personal highlight from the 'Seasonal Celebration Beers' selection, which was very easy drinking for a 9% beer. Herby on the nose with an initial slightly sour kick and an aftertaste that had a nice level of gentle bitterness to it, it was a great start to the evening.



Probably my favourite beer of the evening was the **Annum: Cherry** (6.4%), a brettet sour aged in Bordeaux barrels on cherries from Lost Industry! It must be said that they really know how to get the most out of sour beer and this is now different. A burnt sourness on the nose with a flat pour, it had a very dry tartness to it but the main selling point is how it punches you with the cherry flavours and almost tastes like a sherry towards the end with the barrel aged nature coming through strongly. Delicious!



From newcomers St Mars of the Desert Brewery, **Attercliffe Industrial** is a new DIPA brewed with Rakau and Citra. Coming in at 6.6%, this was a cracking beer, fresh and fruity on the nose with an initial creamy sweetness followed by quite a dry finish and leaves you with a nice twang of bitterness. Another very strong beer from a bright new spark on the Sheffield beer scene.

THU

30 May

6-10pm

FRI

31 May

12-11pm

SAT

1 June

12-11pm



real ales and ciders **50+**

BEER & CIDER FESTIVAL

Pioneer Club

Stonelow Road, Dronfield

dronfield.camra.org.uk

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**CAMPAIGN
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REAL ALE**

SAT

1 June

1 VALLEY

Independent Pub
Festival Fringe

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Beer Stop
Blue Stoops
Coach & Horses
Dronfield Arms

Hyde Park Inn
Jolly Farmer
Manor House

Smiffy's
Victoria
White Swan
Wine World

THU
30 May
6-10pm

FRI
31 May
12-11pm

SAT
1 June
12-11pm

DRONFIELD & DISTRICT

BEER & CIDER FESTIVAL

Pioneer Club
Stonelow Road, Dronfield

dronfield.camra.org.uk
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50+
real ales and ciders

CAMRA
CAMPAIGN FOR REAL ALE

Dronfield Beer & Cider Festival

Dronfield & District CAMRA are proud to announce that we are organising our first ever real ale & cider festival this year, taking place at the Pioneer Club from 30 May to 1 June. This is the weekend the 3 Valleys festival used to take place so is already established in the diary as a time for beer in Dronfield! Although 3 Valleys is no more, many of the pubs in Dronfield will be putting on independent events on the Saturday and forming something of a beer festival fringe alongside our own event.

The CAMRA festival, run jointly with the Pioneer Club, will see us build some temporary bars in the club including on a newly constructed decking area featuring up to 50 real ales served fresh from the cask and a selection of traditional ciders includ-

ing some sourced from local producers – all served in a commemorative Dronfield beer festival branded glass. We've also arranged for our friends to bring their craft beer bar to the event with an interesting selection of beers on keykeg, can and bottle.

We anticipate a beer list featuring all the beers brewed around the Dronfield area such as Drone Valley, Barlow and Collyfobble; some of the highlights from our wider region including Sheffield and Chesterfield along with a mixture of new, interesting and classic beers from further afield.

The festival begins with a preview night featuring the full beer range on Thursday from 6pm to 10pm with free entry to everyone – just pay a deposit on the glass (you can

return the glass for a refund or keep it as a souvenir).

Friday the festival opens at midday and again the day-time session is all about the beer and cider with free entry available to all until 5pm, in the evening entry is £3 (free for CAMRA and Pioneer Club members) and live music will feature. Bars close at 11pm.

On Saturday the festival again opens from midday until 11pm and entry is £3 (free for CAMRA and Pioneer Club members) with a variety of entertainment planned.

Throughout the festival the Pioneer Club's own bar will also be open as part of the festival serving a full range of beers, wines, spirits and soft drinks. Snacks will also be available from the bar in addition to food served by street food traders outside.

The Pioneer Club can be found on Stonelow Road, about 5 minutes walk from Dronfield railway station. There is also a bus stop right outside the venue served by Stagecoach bus 44 (Sheffield-Woodseats-Coal Aston-Dronfield-Chesterfield) and TM Travel bus 14/15 (Dronfield Civic Centre-Coal Aston-Apperknowle-Marsh Lane/Chesterfield). The main local taxi companies are Network and City, both have smartphone apps for ordering cabs.

CAMRA Volunteers

As with all CAMRA beer & cider festivals, ours is entirely organised, managed and staffed by enthusiastic volun-

teers to share our love of good beer and cider and raise funds to support the campaign (if you aren't a member check out camra.org.uk for more details, don't forget members get free entry to the festival at all times or if you sign up as a new member at the event you'll get a free pint or two on us).

So we're looking for volunteers to help out at the event including constructing the festival on the days before, staffing it when we are open and taking it all down and packing the kit away on the Sunday afterwards. As a volunteer you don't get paid but there are a number of perks for staff including free drinks. Roles whilst we are open include serving on the bar, selling beer tokens, promoting CAMRA membership, working admissions and glass sales/returns, admin and more. Visit dronfield.camra.org.uk for a staffing form.

Promote your business

We have a number of opportunities to support the festival financially through sponsorship including having your logo on the souvenir glasses, on the back of the beer tokens, a banner over the stage, on individual beer casks etc. Please contact festival chairman Rob Barwell for more details by email: rob@newholme.com.

On behalf of Dronfield & District CAMRA

Festival guide

March

Wetherspoon Real Ale Festival

Wed 27 Mar – Sun 7 Apr

30 special real ales, including five from overseas breweries, will feature at Wetherspoon pubs around the country.

Burton-upon-Trent

Thu 28 – Sat 30 Mar

Over 180 beers and ciders feature at Burton & South Derbyshire CAMRA's 40th annual festival at Burton-upon-Trent Town Hall. Food and refreshments available at all sessions and live music on Friday and Saturday. Free entry on Thursday, entry fees apply on Friday and Saturday but CAMRA members receive £3 in beer tokens on these days.

Gardeners Rest Seaside Festival

Fri 29 – Sun 31 Mar

The Gardeners Rest is holding one of its regular beer festivals and this year's theme is the seaside, with 18 real ales from coastal breweries available alongside the pub's usual offering. Hot food and live music will also feature throughout the weekend.

April

Oldham

Fri 5 – Sat 6 Apr

60+ real ales, plus real cider and perry and international bottled beers. Held at the Queen Elizabeth Hall, West Street, Oldham (OL1 1QJ) and open from noon-10:30pm both days.

CAMRA Members' Weekend & AGM

Fri 5 – Sun 7 Apr

This year's annual CAMRA Members' Weekend takes place at the Caird Hall in Dundee. As always it will feature a small festival bar along with numerous beer events taking place around the city.
agm.camra.org.uk

Piss Up in the Brewery

Sat 6 – Sun 7 Apr

Abbeylea Brewery are celebrating their recent expansion with a weekend of brewery tours, food trucks, live music and of course plenty of beer. Three sessions are running over two days: Saturday 11.30-4.30 and 5.30-10.30; Sunday 1-6. £8 advance price per session.

Hull

Thu 11 – Sat 13 Apr

The 41st annual beer and cider festival of the Hull & East Yorkshire Branch of CAMRA at Hull Minster, with around 135 real ales along with cider and perry. Hot and cold food stalls available plus live acoustic music. Open Thu-Fri noon-10:30pm, Sat noon-9pm; free admission at all times to card-carrying CAMRA members (£1 refundable glass charge).

The Nook, Holmfirth

Fri 12 – Sun 14 Apr

The Nook Brewhouse in Holmfirth hosts its Spring Beer Festival which promises a weekend of beer, live music and BBQ food.

Doncaster Brewery & Tap

Thu 18 – Mon 22 Apr

Doncaster Brewery's taproom (7 Young Street, DN1 3EL) hosts its Easter Beer Festival, featuring 18 hand-pulled real

ales, 10 craft keg beers and a selection of real cider and perry. Food will also be available. Open Thu 5-11, Fri & Sat 12-11, Sun & Mon 12-8.

Chesterfield Arms

Thu 18 – Mon 22 Apr

North versus South real ale festival at the Chesterfield Arms on Newbould Road, Chesterfield, S41 7PH.

Skipton

Thu 25 – Sat 27 Apr

Keighley and Craven CAMRA return to Ermysted's Grammar School in Skipton for the 13th year. 60+ real ales, and a good selection of real ciders and perries plus international bottled beers and hot food at all sessions. CAMRA members get free entry to all sessions.

9 Pin

Sat 27 Apr

On the Edge Brewery present their semi-regular 9 Pin event, featuring nine unique real ales. Held at Regather on Club Garden Road (S11 8BU) and open from 6pm until the beer runs out.

May

Barnsley

Fri 3 – Sun 5 May

Barnsley CAMRA's annual beer and cider festival returns to the Elsecar Heritage Railway over the May Day Bank Holiday weekend.

Sheffield Students' Union

Fri 3 – Sun 5 May

The annual beer festival at Sheffield Students' Union on Glossop Road returns over the May Bank Holiday weekend.

Wide range of real ales plus craft beers and cider. Entry is free and the festival is open from 2pm-midnight every day.

Barrow Hill Rail Ale

Thu 16 – Sat 18 May

Beer and music festival held in the surroundings of the unique Barrow Hill Roundhouse. More than 300 real ales plus cider, gin, wines and hot food. The Rail Ale steam train will be running from 12-5 Friday and Saturday. A free bus service will operate between Chesterfield railway station and the Roundhouse on all three days of the festival.

Lees Hall Golf Club

Fri 24 – Sun 26 May

10 cask ales plus craft beer, cider and 12 gins. Live entertainment on Saturday night and Sunday afternoon. Free entry at all times.

Dronfield & District

Thu 30 May – Sat 1 Jun

Dronfield & District Campaign for Real Ale presents their first ever beer & cider festival in the town with a range of around 50 different real ales from the cask along with other craft beer in cans and bottles plus a bar serving traditional cider & perry. Venue is the Pioneer Club, Stonelow Road, S18 2FY.

June

1 Valley

Sat 1 Jun

A number of pubs, bars and shops in Dronfield will be hosting their own events on Saturday 1 June alongside the new CAMRA beer festival at the Pioneer Club. More details TBC.

Doncaster

Thu 6 – Sat 8 Jun

Doncaster CAMRA host their annual festival at the Dome (DN4 7ND). Open 5-11 Thursday, 11-11 Friday and Saturday.

Leeds

Thu 6 – Sat 8 Jun

Leeds CAMRA festival held at Leeds Beckett University Students' Union (LS1 3HE), 15 minutes' walk from Leeds railway station. Over 100 real ales, plus cider and perry, hot and cold food and live music. Open 11-11 every day; free entry for CAMRA members all day on Thursday, £2 on Friday and Saturday.

Wortley Men's Club

Fri 28 – Sun 30 Jun

Held in association with Barnsley Hospice, the annual beer festival at Wortley Men's Club returns for 2019.

August

Great British Beer Festival

Tue 6 – Sat 10 Aug

CAMRA's flagship national beer festival returns to the Olympia in London and this year promises more ales than ever before. Ticket and volunteering information should be released in the coming weeks.

October

Steel City 45

Wed 16 – Sat 19 Oct

Sheffield & District CAMRA's annual beer and cider festival returns to the iconic Kelham Island Industrial Museum for another year. More details to be released nearer the time.

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www.railalefestival.com

www.abbatributebandrevival.co.uk



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Branch diary

Info and bookings:
social@sheffield.camra.org.uk

Sheffield Beer Census

12pm Sat 30 Mar

The 2019 Beer Census when we attempt to visit as many pubs as possible in one day to get a full picture of the beers available around Sheffield. Come along to any branch meeting for more details.

Annual General Meeting

8pm Tue 2 Apr

Sheffield & District CAMRA's AGM where we appoint a new committee, discuss new motions and approve the accounts for the year. The regular branch meeting will follow. Held in the upstairs room at Shakespeares, Gibraltar Street.

Kelham Island Tavern presentation

8pm Tue 9 Apr

Join us at the Kelham Island Tavern for the presentation of a special award for contribution to the Sheffield real ale scene to the recently-retired Trevor Wraith.

Festival planning meeting

8pm Tue 16 Apr

Planning meeting for the 45th Steel City Beer and Cider Festival. Venue is the Gardeners Rest, Neepsend Lane.

RambAle #2

Sat 20 Apr

Catch the 10:40 X17 Stage-coach bus from Sheffield In-

terchange (D4) to Chesterfield (11:21) for a belated breakfast at the Spa Lane Vaults Wetherspoons. Then we shall follow the river- and canal-side paths out to Whittington Moor for visits to the Derby Tup, Beer Parlour and Glassworks pubs. We will head back into town for further refreshment around St Mary's Gate before taking a bus back home.

Branch meeting

8pm Tue 7 May

The usual monthly meeting where members get to-gether to discuss branch business, share pub, club and brewery news and catch up on what is happen-ing in the campaign. This month's venue is the Blind Monkey, Walkley.

CAMRA AGM 2021 planning

2pm Tue 21 May

Members interested in joining the planning committee for the national CAMRA Members' Weekend and AGM in 2021 are invited to the City Hall for a look around the venue.

Festival planning meeting

8pm Tue 21 May

Planning meeting for the 45th Steel City Beer and Cider Festival. Venue is the Gardeners Rest, Neepsend Lane.

RambAle #3

Mon 27 May

A chance to visit the Hope Valley Beer Festival at the Old Hall Hotel in Hope, then walk to Hathersage before heading back to Hope. Choice of buses or trains back from there.

Committee

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Patrick Johnson

Vice Chair

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Phil Ellett

Secretary

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St Albans

Herts AL1 4LW

www.camra.org.uk

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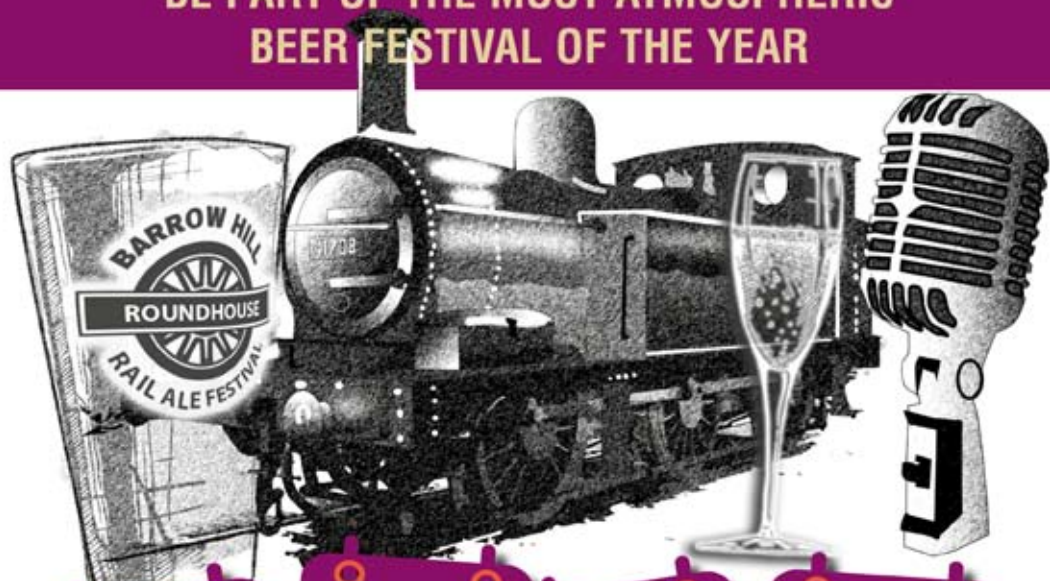


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